



Easter Brunch Buffet Menu

SUNDAY, APRIL 21, 2019 11AM-4PM

MEMBERS \$34++ | GUESTS \$39++

CALL SALTED BRICK TO MAKE RESERVATIONS: 352.509.5183

Cold Selections

SMOKED SALMON WITH ALL TRADITIONAL CONDIMENTS

CAESAR SALAD AND CHOP SALAD

CAPRESE SALAD WITH BALSAMIC AND BLOOD ORANGE OLIVE OIL

ROASTED ASPARAGUS SALAD WITH FETA CHEESE AND CRANBERRIES

VEGETABLE PASTA SALAD

SELECTION OF IMPORTED AND DOMESTIC CHEESE

SHRIMP COCKTAIL DISPLAY WITH FLORIDA CITRUS, ZESTY COCKTAIL SAUCE

OYSTERS ON THE HALF SHELL, WITH HORSERADISH, FLORIDA CITRUS, CAJUN COCKTAIL SAUCE

Carving Selections

CARVED PRIME RIB OF BEEF WITH AUJUS AND HORSERADISH CREAM SAUCE

ROASTED HAM WITH HONEY, BROWN SUGAR

Main Plate Selections

ROASTED SALMON WITH A TOMATO BUTTER SAUCE

SEARED CHICKEN BREAST WITH WILD MUSHROOMS AND A RED WINE DEMI SAUCE

SEASONAL VEGETABLES

ROASTED GARLIC AND DILL POTATOES

BACON AND SAUSAGE

WAFFLE BAR

EGGS TO ORDER

Decadent Sweet Offering